

# Delicious, Quick, and Easy Desserts

## Classic Peach Crumble

Peach crumble is a classic summer dessert made with fresh peaches and a crispy, buttery topping. The peaches are sliced and combined with a touch of sugar and cinnamon, giving them an extra-sweet and slightly spiced flavor.

*Serves 6-8 | Prep. time 10 minutes | Cooking time 40-50 minutes*

### **Ingredients**

#### For the topping

- 1 cup all-purpose flour
- ½ cup unsalted butter, at room temperature
- ½ cup brown sugar
- ½ cup granulated sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon kosher salt

#### For the filling

- 6 fresh ripe peaches, pitted and sliced

### **Directions**

1. Preheat oven to 375°F (191°C). Grease an 8x8-inch baking dish with butter.
2. Combine all the topping ingredients in a food processor. Pulse until the mixture becomes coarse. Arrange the peach slices in the prepared baking dish. Sprinkle the topping mixture on top of the peach layer.
3. Bake for 40-50 minutes or until golden-brown. Serve warm.

### **Nutrition (per serving)**

Calories 363, fat 19 g, carbs 54 g, sugar 41 g, Protein 3 g, sodium 104mg

# Strawberry and Vanilla Crisp

This classic strawberry and vanilla crisp recipe is an elegant treat to serve to your family and friends.

Serves 6 | Prep. time 10 minutes | Cooking time 30-35 minutes

## Ingredients

- 4 cups strawberries, hulled and sliced
- ½ cup granulated sugar
- 2 tablespoons cornstarch
- 1 tablespoon lemon juice, freshly squeezed
- 1 vanilla pod, scraped

## For the topping

- 1 ½ cups old-fashioned rolled oats
- 1 cup all-purpose flour
- ½ cup light brown sugar
- Pinch of kosher salt
- ¾ cup unsalted butter (1 ½ sticks), melted
- 1 teaspoon pure vanilla extract

## Directions

1. Preheat oven to 350°F (177°C).
2. Grease a 9x13-inch casserole pan with butter and set aside.
3. In a large mixing bowl, combine the oats, flour, brown sugar, salt, butter, and vanilla extract.
4. In another large mixing bowl, combine the strawberries, granulated sugar, scraped vanilla, cornstarch, and lemon juice.
5. Transfer the strawberry mixture into the prepared pan. Top with the oat mixture.
6. Bake for about 30-35 minutes.
7. Serve warm.

## Nutrition (per serving)

Calories 539, fat 26 g, carbs 72 g, sugar 33 g, Protein 6 g, sodium 197 mg

# Blueberry Cobbler

In this cobbler, the blueberries burst with flavor as they bake, creating a tart filling that pairs perfectly with the buttery crust.

Serves 20 | Prep. time 15 minutes | Cooking time 40-45 minutes

## Ingredients

### For the filling

- 8 cups fresh blueberries
- ¼ cup all-purpose flour
- ⅔ cup granulated sugar
- 1 tablespoon fresh lemon juice

### For the topping

- 2½ cups all-purpose flour
- 3½ tablespoons granulated sugar, divided
- 1 tablespoon baking powder
- Pinch of kosher salt
- 1⅛ cups cold unsalted butter
- 1 large egg
- ¾ cup whole milk

## Directions

1. Preheat oven to 350°F (177°C). Grease a 9x13-inch baking dish with butter.
2. Make the filling. Combine all the filling ingredients in a large mixing bowl. Spread it into the prepared baking dish.
3. Make the topping. Combine the flour with 2 ½ tablespoons of sugar, baking powder, and salt in a medium mixing bowl.
4. Using your hands, mix in the butter until the mixture becomes coarse.
5. Whisk the egg and milk in a small mixing bowl. Combine with the flour mixture until you have a smooth dough.
6. Flatten the dough, tear it into pieces, then arrange it over the filling.
7. Sprinkle the remaining 1 tablespoon of sugar on top.
8. Cover the baking dish with a piece of foil. Bake for 20 minutes.
9. Discard the foil and bake for 20-25 minutes or until golden and bubbly.
10. Serve the cobbler with ice cream.

## Nutrition (per serving)

Calories 405, fat 16 g, carbs 63 g, sugar 31 g, Protein 6 g, sodium 388 mg

# Nutty Apple Strudel

Sweet apples, chewy dates, and a flaky pastry make this strudel a must-try!

Serves 6 | Prep. time 15 minutes | Cooking time 30-35 minutes

## Ingredients

- 1 (11-ounce) pack puff pastry

### For the filling

- 4 apples, cored, peeled, and diced
- ½ tablespoon ground cinnamon
- ⅓ cup brown sugar
- 4 Medjool dates, pitted and finely chopped
- Zest from 1 lemon
- 1 tablespoon fresh lemon juice
- ⅓ cup walnuts, finely chopped
- ½ tablespoon cornstarch

### For the topping

- 1 large egg, lightly beaten
- 1 tablespoon granulated sugar

## Directions

1. Preheat oven to 400°F (204°C). Line a baking sheet with parchment paper.
2. Combine all the filling ingredients in a large mixing bowl. Set aside.
3. Roll out the puff pastry until it's as thick as a coin. Place it on the prepared baking sheet.
4. Arrange the filling mixture on one half of the pastry. Cover the filling with the other half of the dough. Decorate the dough the way you desire with a knife.
5. Coat the top of the strudel with the beaten egg, then sprinkle the sugar on top.
6. Bake for 30-35 minutes or until golden-brown. Serve warm.

## Nutrition (per serving)

Calories 306, fat 18 g, carbs 37 g, sugar 28 g, Protein 4 g, sodium 148 mg

# Zesty Vanilla Streusel

With its bright blend of vanilla and orange zest, this streusel is sure to tickle your taste buds.

Makes 1 ½ cups | Prep. time 10 minutes | Chilling time 30 minutes

## Ingredients

- ¼ cup granulated sugar
- ¼ cup vanilla sugar
- ½ cup all-purpose flour
- 2 tablespoons brown sugar
- ½ teaspoon orange extract
- ½ teaspoon orange zest
- Pinch of kosher salt
- ¼ cup cold unsalted butter, diced

## Directions

1. Grease a baking sheet or shallow baking dish with butter.
2. Combine the granulated sugar, vanilla sugar, flour, orange extract, orange zest, and salt in a medium mixing bowl. Using a fork, mix in the butter until the mixture becomes coarse.
3. Spread the mixture over the prepared baking sheet. Cover with plastic wrap and refrigerate for 30 minutes.
4. Use the streusel right before baking treats or keep refrigerating until ready to use.

## Nutrition (per recipe)

Calories 1034, fat 47 g, carbs 150 g, sugar 104 g, Protein 8 g, sodium 318 mg

# Easy Apricot Betty

Made with juicy apricots and a buttery crumb topping, this betty is delicious and a cinch to whip together!

Serves 10 | Prep. time 20 minutes | Cooking time 45 minutes

## Ingredients

### For the filling

- 1 ½ pounds fresh apples, peeled, cored, and sliced
- 1 ½ pounds fresh apricots, halved
- 1 cup granulated sugar
- 2 tablespoons cornstarch
- 1 tablespoon fresh lemon juice
- ¾ teaspoon ground cinnamon
- ½ teaspoon almond extract
- Pinch of kosher salt

### For the topping

- ⅓ cup brown sugar
- ⅓ cup all-purpose flour
- ¼ cup almonds, finely chopped
- 2 tablespoons cold unsalted butter, diced
- Pinch of kosher salt

## Directions

1. Preheat oven to 350°F (177°C). Grease a 9x13-inch baking dish with butter.
2. Combine all the filling ingredients in a large mixing bowl. Spread the mixture in the prepared baking dish.
3. Combine all the dry ingredients of the topping in a medium mixing bowl.
4. Using your hands, mix in the butter until the mixture becomes coarse.
5. Sprinkle the topping mixture over the filling.
6. Bake for 40-45 minutes or until golden-brown.
7. Serve warm.

## Nutrition (per serving)

Calories 258, fat 6 g, carbs 48 g, sugar 39 g, Protein 3 g, sodium 101 mg

\*\*\*These recipes and more are found in Louise Davidson's *Wicked Good Crisps, Cobblers, and Crumbles: Insanely Delicious, Quick and Easy Fruity Dessert Recipes*. To get your copy, click on the cover or click [here](#).

